



**of Interest for Tropical Regions  
July 20-24, 2009, San Jose (Costa Rica)**

## **MOLECULAR PHYSIOLOGY STUDIES OF BANANA FRUIT RIPENING Identification of candidate genes for improvement of fruit quality traits throughout breeding**

Mbégué-A-Mbégué D.<sup>1\*</sup>, Hubert O.<sup>2,3</sup>, Baurens F.C.<sup>4</sup>, Sabau X.<sup>4</sup>, Sidibé-Bocs S.<sup>4</sup> Chillet M.<sup>3,5,7</sup>, Fils-Lycaon B.<sup>8</sup>,

<sup>1</sup>CIRAD, UMR QUALITROP, F- 97130 Capesterre-Belle-Eau, Guadeloupe France

<sup>2</sup>CIRAD, UMR QUALISUD, F-97130 Capesterre-Belle-Eau, Guadeloupe, France

<sup>3</sup>CIRAD, UMR QUALISUD, F-34398 Montpellier, France

<sup>4</sup>CIRAD, UMR DAP, F-34398 Montpellier, France

<sup>5</sup>CIRAD, UMR QUALISUD, Sao Paulo, SP, Brazil

<sup>7</sup>Universidade de Sao Paulo, Dpto dos Alimentos e Nutricao Experimental USP/FCF, São Paulo, SP, Brazil

<sup>8</sup>INRA, UMR QUALITROP, F-97170 Petit-Bourg, Guadeloupe, France

### **Abstract**

Banana is a complex species and attempts to improve the fruit quality through breeding strategies are complex and difficult to set up. Identification of the main fruit quality traits and gaining further insight into the molecular mechanisms that govern their elaboration and their regulation are a key prerequisite for the development of strategies to improve banana quality traits like postharvest technology, breeding and/or biotechnology approaches. In this way, access to functional molecular markers derived from relevant genes associated with main fruit quality traits should therefore provide a valuable and helpful resource for the development of these strategies.

In the present study, we report the cloning and sequencing of genes that are differentially expressed during fruit ripening, as tools for functional genomic studies and putative molecular marker developments. Different molecular biology approaches have been used to isolate these ripening related-genes. They include cDNA amplification (RT- and RACE-PCR) and construction of complete and subtractive suppressive cDNA libraries (SSH). Sequencing and BLAST analysis of some of these isolated cDNA clones revealed that 205 of them presented a high homology with different genes in database. Many of the predicted proteins encoded by these genes are putatively involved in the regulation of gene expression, hormonal metabolism, hormonal-signal transduction, sugar metabolism and other ripening process. Among these 205 genes, 11 are still unclassified since presenting homology to unknown proteins of rice or *Arabidopsis*. Finally, thirteen additional clones were putatively novel, since they failed to match with database sequences.

Furthermore, expression of genes involved in some fruits quality traits was examined in order to identify those of which expression could be correlated with the related physiological processes and thus considered as candidates.

These genes will contribute to increase pools of public EST collections of banana, one of the weakest public EST collection among those of the most consumed fruits. Moreover our data led us to gain more insights into the banana ripening process and to suggest some candidates.

**Keywords: Banana, Ethylene, Fruit, Musa, Ripening, finger drop, Gene cloning**



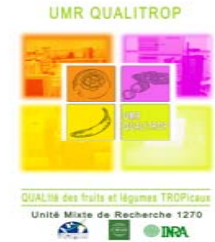
# MOLECULAR PHYSIOLOGY OF BANANA FRUIT RIPENING AND QUALITY IMPROVEMENT

*Didier MBEGUIE-A-MBEGUIE, PhD*

*CIRAD / Mix Research Unit 94 / Quality of tropical fruits and vegetables  
Guadeloupe, French West Indies*



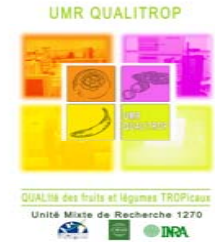
# INTRODUCTION



- For fruit, quality traits including nutritional and organoleptic aspects can be considered as a source of biodiversity and increase the added value of the product and consequently the incomes of the producers
- Fruit Quality is a complex criteria (external and internal aspects as color, flavour, texture, aroma etc.) that is highly affected by both biotic and abiotic cues, some of them being antagonistic



# INTRODUCTION



- Elaboration of fruit quality traits, mainly set up during ripening, involved number of complex physiological processes resulting from the coercitive action of different genes
- Banana fruit undergoes a ripening climacteric process characterized by a peak of respiration and a burst of an autocatalytic production of ethylene, concomitantly with molecular and biochemical changes leading to fruit ripening (peel degreening, aroma volatiles, sugar accumulation or fruit softening).



# OBJECTIVES



- Evaluate the variability of quality traits within banana species
- Investigate the physiological mechanisms that govern the elaboration of these quality traits
- Generate molecular tools for improvement of banana fruit quality throughout conventional breeding



# APPROACH



Characterization of banana  
fruit quality traits

**Quality biodiversity**

**Identification of contrasted  
varieties**

Getting genome resources  
from banana

**Genes - antibodies**

Studies of Gene-  
Function-Phenotype  
relationship

**Identification of  
candidate genes**

Development of  
molecular markers

Genetic studies

Breeding program

Biotechnology approach

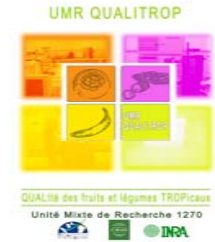
**Improvement of banana  
fruit quality traits**

**Understanding banana  
fruit ripening process**



# RESULTS

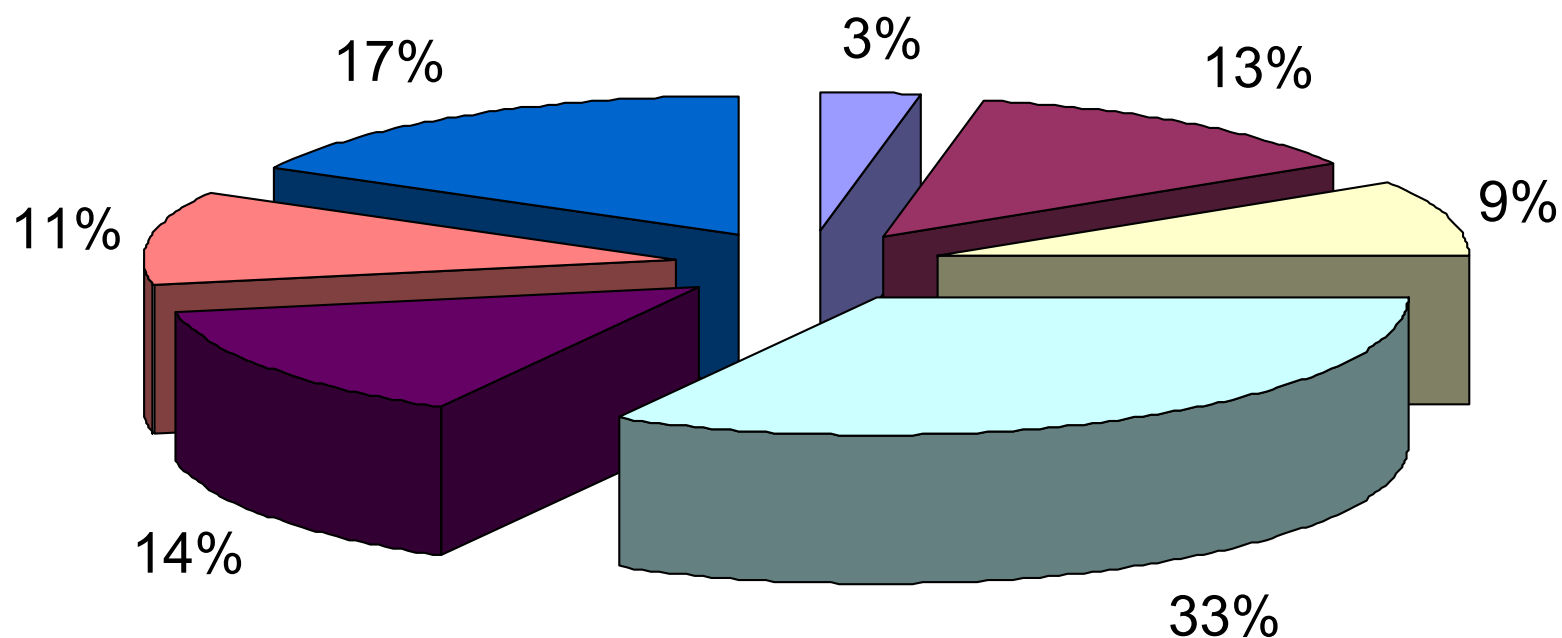
## *Characterization of banana quality traits (undergoing)*



- A core collection of more than 30 different banana species was constituted and fruits are currently under characterization
- This collection includes cooking and dessert banana and, cultivated, wild types and hybrids cultivars

# RESULTS

## *Genomic ressources*



- Hormonal metabolism
- Sugar metabolism
- Novel genes
- Regulation of gene expression
- Stress response gene
- Other metabolic gene
- Unidentified functions

*Distribution and frequency of putative functions of cDNA clones isolated from banana fruit*





# RESULTS

## *Genes-Functions Studies*



- Three ripening processes involved in fruit quality traits elaboration are currently under investigation in order to identify the related candidate genes
  - Ethylene fruit responsiveness (ripening initiation process)
  - Finger drop phenomenon (commercial value of fruit)
  - Sucrose metabolism (sensory properties of fruit)



# RESULTS

## Ripening initiation



Name	Size (pb)	Accession n°	Blast best hits description
SSh2e08	224	DV270719	MADS-Box transcription factor
SSh2e08	497	DV270722	IAA-amino acid hydrolase
pCav44	1293	AF445195	Ethylene receptor (ERS-like) protein
pCav45	1676	AF445196	
AB266316	2210	AB266316	
MaEIL1	1817	DQ682615	EIN3-Like protein
MaEIL2/AB266318	1841	DQ682616	
MaEIL3/AB266319	1924	DQ682617	
MaEIL4/AB266320	2448	DQ682618	
AB266321	2313	AB266321	
pCav53	1925	Unregistered	CTR-Like protein

*cDNA isolated from Cavendish fruit and putatively involved in ethylene fruit responsiveness and ripening initiation processes. AB266316 – 20 have been already published in Genbank database*



# RESULTS

## *ERS-like, EIN3 and EIN3-Like (EIL) protein*



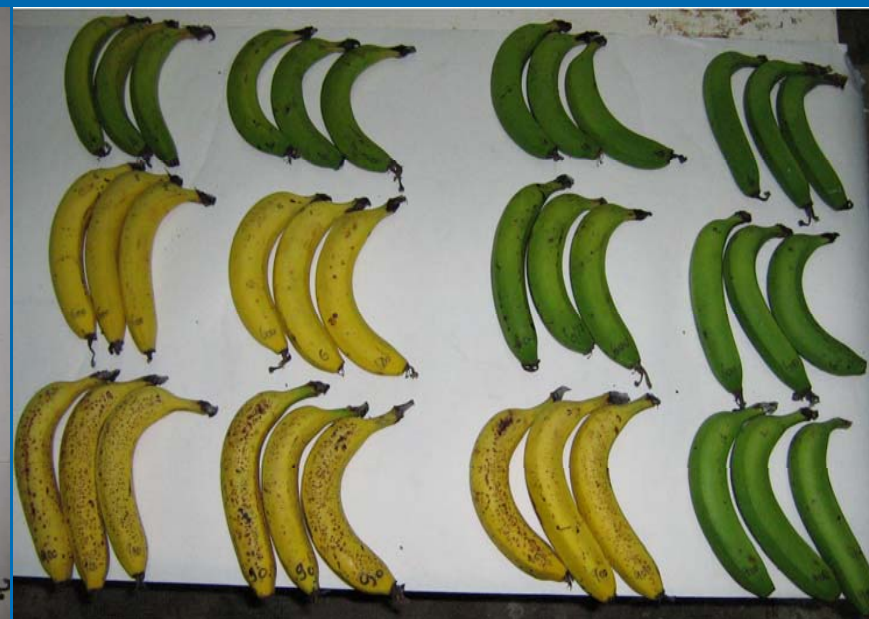
- ERS are transmembrane protein and EIN3/EIL protein are primary and nuclear transcription factors
- EIN3/EIL protein downstream of the ethylene receptor, redundantly as positive regulators of ethylene signaling
- EIN3/EIL and ERS proteins are encoded by a small multigene family
- Regulation EIN3/EIL and ethylene receptor protein gene expression occurs at both mRNA and protein levels

# RESULTS

## *Ripening initiation process*

*3 days after treatment*

*6 days after treatment*



40 DAF

60 DAF

90 DAF

$10^5$

$10^4$

$10^3$

$10^2$

$10^5$

$10^4$

$10^3$

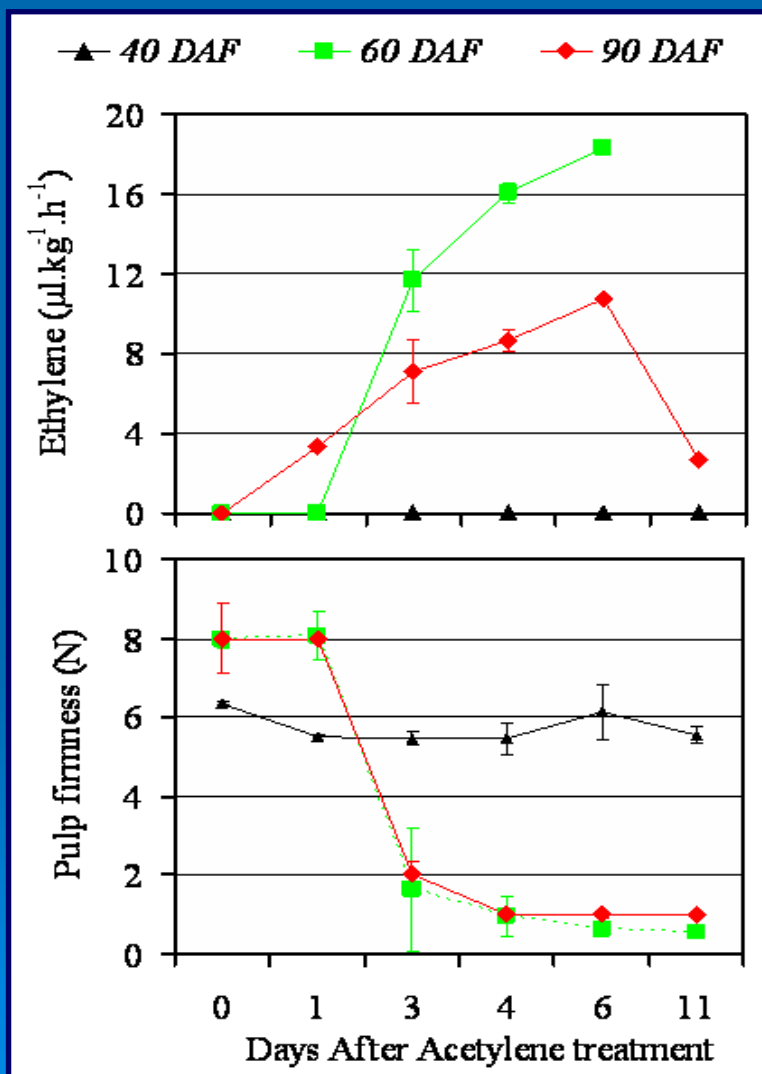
$10^2$

*ppm of acetylene applied at 20°C*

*DAF: days after flowering*

# RESULTS

## *Ripening initiation process*



Ripening conditions: 20°C in air - ambient humidity

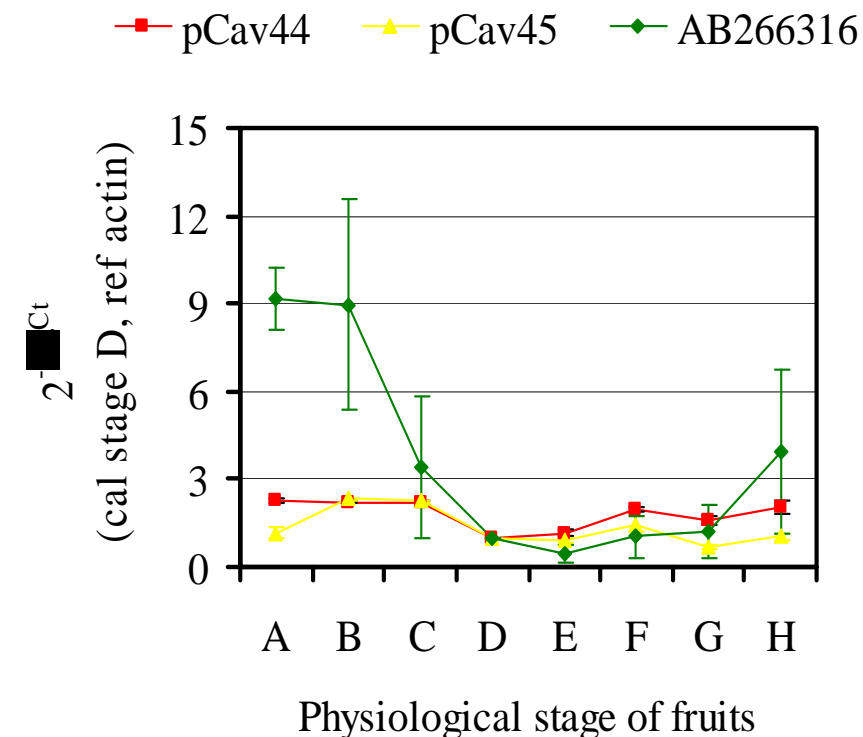
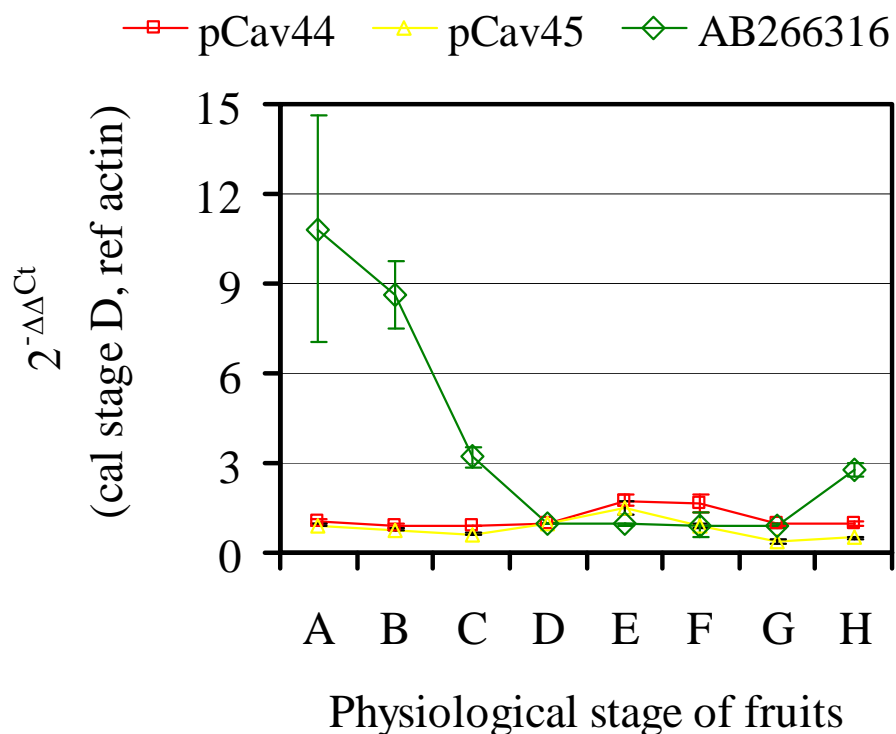
Ripening induction:  $10^4$  ppm of acetylene at 20°C

**Banana fruit undergoes changes in ethylene responsiveness during green development stage and between 40, 60 and 90 days after flowering**



# RESULTS

## *ERS-Like gene expression*

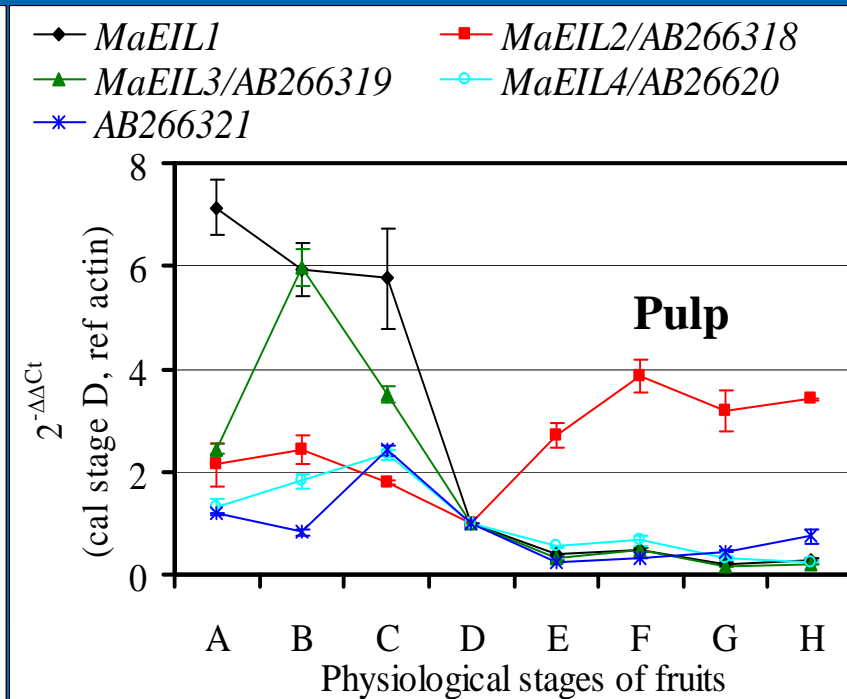
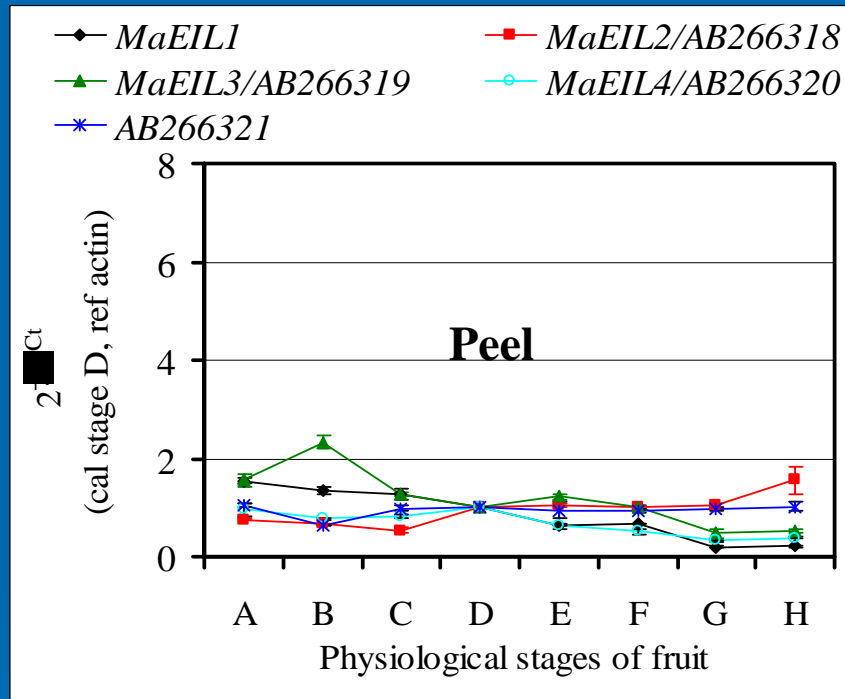


Expression of ethylene receptor genes during green development (A, B, C, D) and late ripening (E, F, G, H) stages of Cavendish banana indicated in the x-axis.  $\Delta\Delta C_t$  on the y-axis refers to the fold difference in gene expression to fruit taken at stage D (calibrator) and a housekeeping actin gene (reference). A = 30 DAF; B = 40 DAF; C = 60 DAF; D = 90 DAF; E, F, G and H = 90 DAF-fruits taken 1, 3, 6 and 11 days after initiation of ripening by exogenous acetylene treatment (10000ppm/20°C/24h), respectively

***AB266316 considered as candidate for ripening initiation process***

# RESULTS

## *EIN3-Like gene expression*



(Mbéguié-A-Mbéguié et al., *Physiol Plant* 133:435-448)

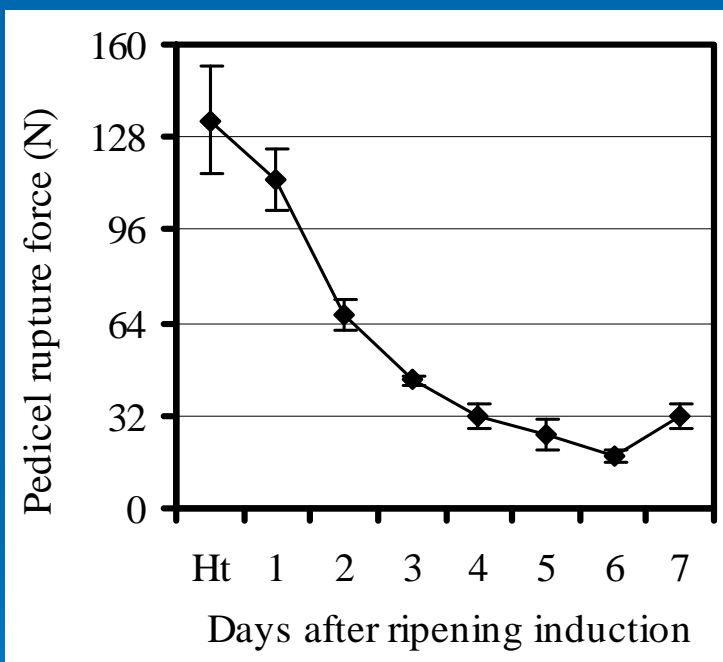
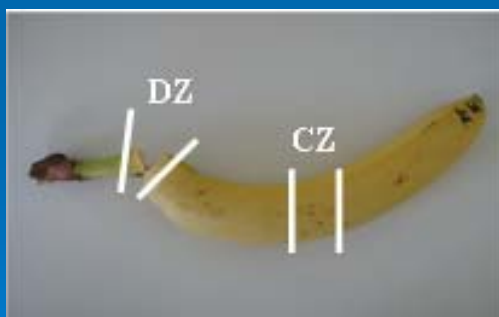
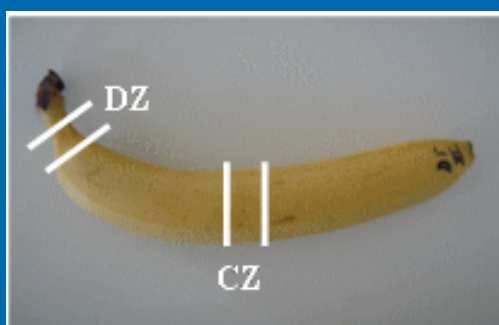
Expression of MaEIL genes during green development (A, B, C, D) and late ripening (E, F, G, H) stages of Cavendish banana indicated in the x-axis.  $\Delta\Delta C_t$  on the y-axis refers to the fold difference in gene expression to fruit taken at stage D (calibrator) and a housekeeping actin gene (reference). A = 30 DAF; B = 40 DAF; C = 60 DAF; D = 90 DAF; E, F, G and H = 90 DAF-fruits taken 1, 3, 6 and 11 days after initiation of ripening by exogenous acetylene treatment (10000ppm/20°C/24h), respectively.

**MaEIL1, MaEIL3/AB266319 and MaEIL2/AB266318 are putative candidates for ripening initiation process and control of late ripening process, respectively**

# RESULTS

## *Finger drop process – Physical measurement*

CZ = Control Zone  
DZ = Drop Zone



(Mbéguié-A-Mbéguié et al., J. Exp. Bot 60 (7):2021-2034)

Ripening conditions: 20°C in air - ambient humidity

Ripening induction: 10<sup>4</sup> ppm of acetylene at 20°C





# RESULTS

## *Finger drop process – Genomic resources*



Genes	Number of genes isolated	Function
<i>Pectin methylesterase (PME)</i> <sup>a</sup>	3	Pectin degradation
<i>Polygalacturonase (PG)</i> <sup>b</sup>	4	
<i>Pectate lyase (PEL)</i> <sup>c,d</sup>	2	
<i>Xyloglucan endotransglycosylase hydrolase (XTH)</i> <sup>a,e</sup>	10	Xyloglucan metabolism
<i>Expansin</i> <sup>f,g</sup>	4	Cell wall loosening

<sup>a</sup> Mbéguié-A-Mbéguié et al., J. Exp. Bot 60 (7):2021-2034); <sup>b</sup> Asif and Nath. Plant Physiol. Bioch. 43:177–184.

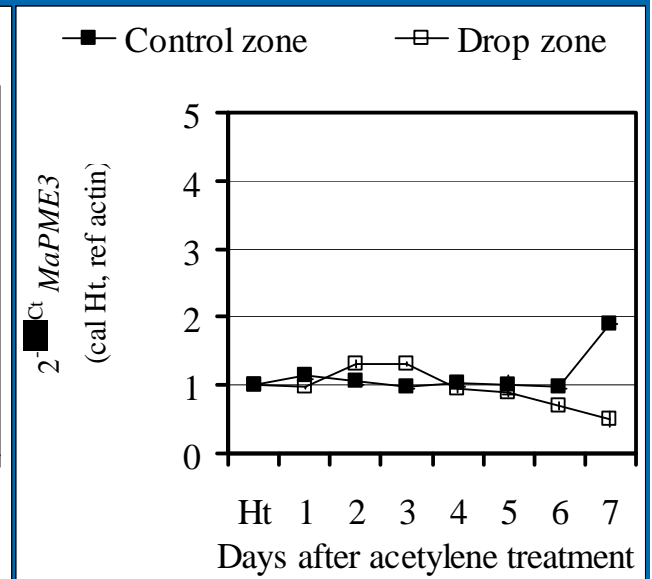
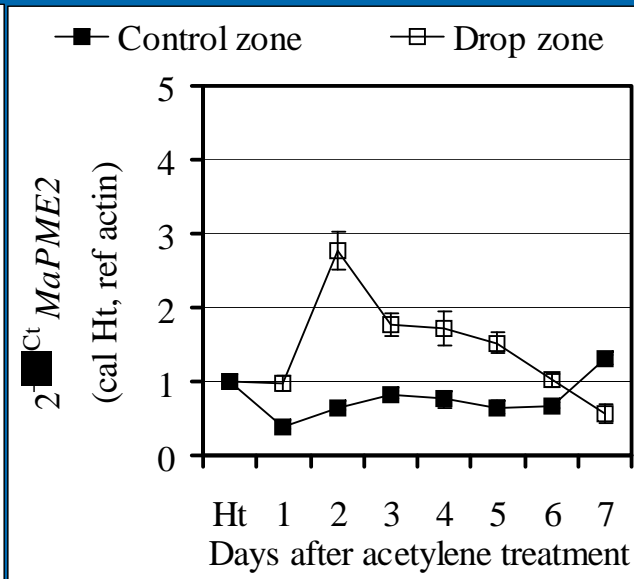
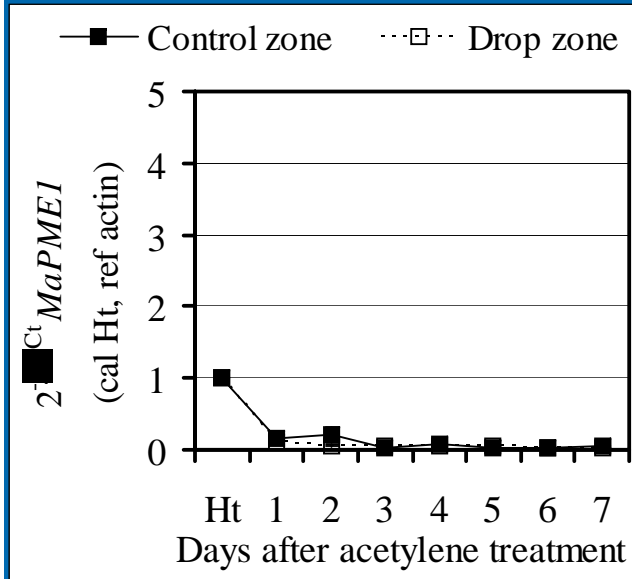
<sup>c</sup> Dominguez-Puigjaner et al., Plant Physiol. 114:1071–1076; <sup>d</sup> Pua et al., Physiol. Plant. 113: 92–99.

<sup>e</sup> Lu et al., Acta Botanica Sinica 46, 355–362; <sup>f</sup> Trivedi and Nath. Plant Science 167, 1351–1358.

<sup>g</sup> Sane et al., Post-harvest Biol. Technol. 45, 184–192.

# RESULTS

## *Finger drop process – MaPME Genes expression*



**MaPME2 can be  
considered as  
candidate**

**Other candidates :**

**MaPG4,**

**MaEXP1, 4 and 5**

**MaXTH1, 2, 6, 8 and 9**

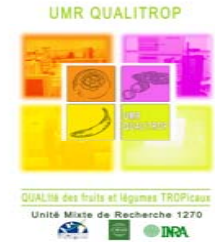
**MaPEL1 and 2**

# CONCLUSIONS

- Elaboration of quality traits of banana fruit and as probably other tropical fruits implies a complex physiological processes and different genes.
- Therefore improvement of genomique resources quality as well as getting more information on their function on fruit quality traits elaboration remain a challenge.



# PROSPETS



Investigations are currently undergoing at different levels on the candidate genes identified in this study:

- Getting more information on MaEIL1, 2 and 3 protein.
- Getting more information on the relationship between environmental cues (cultural practices, postharvest technologies on candidate gene expression
- Exploiting of banana collection available at CIRAD (Guadeloupe, FWI) to examine the relationship between the structural genome sequences and expression.



# TEAMS



## **INRA/CIRAD UMR 94 QUALITROP**

C. GALAS

P. JULIANNUS

B. FILS-LYCAON

D. MBEGUIE-A-MBEGUIE

D. RINALDO

## **CIRAD UR 75 VEGETATIVELY PROPAGATED CROPS**

I. HIPPOLYTE

C. JENNY

## **CIRAD UMR 95 QUALISUD**

O. HUBERT

M. CHILLET

C. BUGAUD

## **CIRAD UMR 96 DAP**

F.C. BAURENS



*Muchas gracias  
por su atención*